

Savoury edged dark red berry fruits, layered chalky tannins. Larry Cherubino

Finisterre: [Ends of the Earth] – focussing on single-variety, single-region wines with an emphasis on selected special sites that display our preferred characteristics. Hand-harvesting, fruit sorting and intuitive winemaking delivers small-parcel wines with clarity, purity, great texture and flavour expression. ANDREW (SANDY) OATLEY

CULTIVATION

REGION:	Margaret River, Western Australia
LOCATION:	Wilyabrup
VINEYARDS:	Pedestal & Caves Road
AVERAGE VINE AGE:	15 years
PRUNING:	Vertical trellis
GEOLOGY:	Laterite (gravelly loam)

VINIFICATION

WINEMAKER:	Larry Cherubino
VARIETAL:	Cabernet Sauvignon (61.65%), Cabernet Franc (17.89%), Malbec (14.69%) & Petit Verdot (5.75%)
WINEMAKING:	Hand-picked, berry-sorted and fermented on skins with three weeks maceration on skins followed by 20 months oak maturation
YEASTS:	Various
OAK:	New and used French barriques

STATISTICS

ALCOHOL:	14.5%	RESIDUAL SUGAR:	Dry
PH:	3.78	CELLARING:	10-15 years
TOTAL ACIDITY:	5.0 g/l	PRODUCTION:	459 cases (6)



Outstanding winery regularly producing wines of exemplary quality and typicity' JAMES HALLIDAY (AUSTRALIAN WINE COMPANION) www.robertoatley.com.au

